

## DETAILS OF INSPECTION VIOLATIONS CORRECTIVE ACTION STATEMENT

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	05	0	Yes
<p>THE FREE RESIDUAL HALOGEN AT THE DISTRIBUTION FAR POINT MEASURED BY THE ENGINEER'S TEST KIT AND THE INSPECTOR'S TEST KIT SHOWED A DISCREPANCY OF 0.39 PPM. THE INSPECTOR'S TEST KIT MEASURED 1.51 PPM AND THE ENGINEER'S TEST KIT MEASURED 1.90 PPM.</p> <p>ALL METERS ONBOARD HAVE NOW BEEN RE-CALIBRATED WITH MAKER'S INSTRUCTIONS.</p>				
2	POTABLE WATER	08	0	No
<p>THE BACKFLOW PREVENTION DEVICES REQUIRING TESTING HAD BEEN TESTED ON A YEARLY BASIS, BUT THE PRESSURE DIFFERENCES WERE NOT RECORDED.</p> <p>RECORDING OF THE PRESSURE DIFFERENCES HAVE NOW BEEN INCORPORATED INTO THE AMOS D MAINTENANCE SYSTEM</p>				
3	POTABLE WATER	03	0	Yes
<p>A REVIEW OF THE POTABLE WATER PRODUCTION RECORDS SHOWED THAT FOR SOME DAYS SINCE THE LAST INSPECTION THE PRODUCTION WATER WAS NOT CHLORINATE TO AT LEAST 2.0 PPM. IT WAS STATED BY THE STAFF THAT THIS WATER WOULD BE USED FOR TECHNICAL WATER, BUT THIS WAS NOT DOCUMENTED IN THE LOG BOOK.</p> <p>A NEW COLUMN HAS BEEN ADDED TO THE LOGBOOK FOR THIS PURPOSE AND STAFF INSTRUCTED</p>				
4	DECK PANTRY - MAIN DECK MIDSHIP	21	1	No
<p>TWO HOLES WERE NOTED IN THE COUNTER NEXT TO THE COFFEE MAKER.</p> <p>HOLES HAVE BEEN SEALED</p>				
5	DECK PANTRIES	20	2	No
<p>THE WATER WARMERS USED FOR TEA WERE LABELED "FOR HOUSEHOLD USE ONLY".</p> <p>ALL SUCH WATER WARMERS HAVE BEEN REMOVED FROM PANTRIES. STAFF INSTRUCTED TO USE THE COFFEE MACHINES FOR HEATING WATER.</p>				
6	BALLROOM BAR	36	0	No
<p>THE LIGHTS OVER THE BAR COUNTER WERE NOT SHIELDED OR SHATTER-RESISTANT.</p> <p>ALL LIGHTS HAVE NOW BEEN FITTED WITH SHATTER-RESISTANT BULBS.</p>				
7	PROVISIONS - DRY STORES	15	0	Yes
<p>A FEW DENTED CANS WERE NOTED IN THIS AREA.</p> <p>ALL CANS CHECKED AND THE DENTED ONES REMOVED. STAFF INSTRUCTED</p>				
8	FOOD SERVICE GENERAL	33	0	No
<p>THE DECKHEADS AND BULKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS, OPENINGS, LOOSE PROFILE STRIPS, AND ATTACHE EQUIPMENT.</p> <p>THIS WAS NOTED IN THE MAIN GALLEY, CREW GALLEY, AND PROVISIONS.</p> <p>STAFF INSTRUCTED AND REMINDED TO REPORT SUCH DEFECTS TO THE MAINTENANCE STAFF USING THE ESTABLISHED PROCEDURES –ONGOING MAINTENANCE</p>				
9	FOOD SERVICE GENERAL	33	1	No
<p>THE DECK TILES WERE CRACKED, SHIPPED, AND TOTHERWISE DAMAGED THROUGHTOUT THE GALLEY AND CREW GALLEY.</p> <p>STAFF INSTRUCTED AND REMINDED TO REPORT SUCH DEFECTS TO THE MAINTENANCE STAFF USING THE ESTABLISHED PROCEDURES – ONGOING MAINTENANCE</p>				
10	FOOD SERVICE GENERAL	21	1	No
<p>THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS AND OPEN SEAMS.</p> <p>STAFF INSTRUCTED AND REMINDED TO REPORT SUCH DEFECTS TO THE MAINTENANCE STAFF USING THE ESTABLISHED PROCEDURES – ONGOING MAINTENANCE</p>				

11	FOOD SERVICE GENERAL	20	2	No
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THE FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS, WIRES, FAN COILS, AND OTHER FEATURES.  
STAFF INSTRUCTED AND REMINDED TO REPORT SUCH DEFECTS TO THE MAINTENANCE STAFF USING THE ESTABLISHED PROCEDURES – ONGOING MAINTENANCE.

12	PASTRY	20	2	No
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FREEZER #47 HAD BEEN OUT OF ORDER FOR MORE THAN A WEEK.  
REPLACEMENT OF REFRIGERATION PIPEWORK IN THIS AREA.

13	MAIN GALLEY - DISHWASH	22	0	No
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THE FINAL RINSE HAD AN ERRATIC SPRAY PATTERN AND THE LEFT NOZZLE WAS CLOGGED.  
THIS NOZZLE HAS BEEN REMOVED AND CLEANED AND IS NOW WORKING CORRECTLY. STAFF INSTRUCTED TO INSPECT THESE NOZZLES ON A REGULAR BASIS AND REPORT ANY DEFECTS FOUND.

14	HOT GALLEY	27	0	No
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THE AREA BETWEEN AND UNDER THE HOT PLATES WERE ENCRUSTED WITH AN OLD FOOD RESIDUE.  
A DEEP CLEANING PROGRAMME HAS BEEN RE-ESTABLISHED

15	PROVISIONS - FREEZER STORAGE	19	0	No
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TWO CONTAINERS WERE OPEN WHILE STORED IN THE FREEZER ROOMS.  
ALL CONTAINERS NOW CLOSED AND STAFF INSTRUCTION HAS TAKEN PLACE